



DINNER MENU

Served daily except
Tuesday and Saturday
7:00 pm until 10:30 pm



OUR STORY

A unique and intimate overwater restaurant providing you with progressive Japanese Cuisine. Uses only traditional ingredients and cooking methods to create original dishes that highlight culinary sophistication while staying true to its roots.

Our Japanese restaurant takes Japanese dining to a whole new level. Our skilled chefs use various cooking techniques such as fermentation, ageing, flavoured oil and smoke to add a different layered texture to the finished dish.

We believe in “Source Local, Cook Global”—our menu reflects that commitment. We serve fresh seafood from the ocean to your plate, using sustainable tuna and white flesh fish sourced directly from local fishermen.

Local fruits are also widely used in our menu. Watermelons are baked for 24 hours, which gives the fruit a meaty texture. The caramelised juices from the watermelon are reduced further and turned into a glaze that has an earthy, smokey flavour—and is naturally sweet. The same glaze used to glaze the watermelon also serves as a salad component.

Our menu also contains many vegan dishes, including our homemade mayonnaise made from tofu and grape seed oil. Vegan dishes such as papaya tataki and tomato carpaccio are among our most popular menu items.

Our chefs are passionate about experimenting with new ingredients and techniques, constantly coming up with innovative ways to surprise you.

OUR CHEF

Chef Dipesh Rai, born and raised in the beautiful hill station of Darjeeling—located in India's North-East area—pursued his culinary coaching for three years. Dipesh's passion for food and travel is reflected in the kinds of entertainment he prefers, typically involving learning about culinary arts or watching shows about foreign cultures during his school day.

In Darjeeling, cooking has traditionally been an essential skill for everyone—regardless of gender. India is a diverse country with diverse physical features and cultures; as such, this diversity extends into its cuisines. Indian recipes vary greatly from region to region, with each area having its own distinctive cuisine and culinary history.

During his time as an apprentice to various Japanese chefs, Dipesh found that the passion and dedication of these culinary masters became the driving force behind his pursuit of Japanese cuisine. Dipesh fell in love with the Japanese culture of perfectionism and respect for food. He spent a decade developing his own expertise with numerous Japanese master chefs before finally becoming one himself.

Working closely with celebrities and Michelin chefs gave him a new perspective on food, which enabled him to develop simple dishes that let the key ingredients shine through.

To Dipesh, being a chef always means learning, cooking passionately, respecting an ingredient and storytelling. A quote he lives by "A dish you put on the table should not be a dead animal or plant, but it should sing the story of your passion, attitude and every little thing you learnt in your culinary journey."

CHEF'S TIPS


No dish can be considered perfect, as cooking is an inexact science and there is always room for improvement.

Recipes are only guidelines. The acidity and sweetness of ingredients, as well as other factors that affect the taste, always vary according to seasonality or where the food was grown.

For example, the acidity of lemon juice may vary depending on when it is harvested (temperature and humidity), how long ago it was picked, etc. So always trust your taste buds for the final touch.



Chef Dipesh Rai
Japanese Chef














We commit that our Food & Beverages venues are ISO 22000 certified, and internationally recognised as the highest food safety management system.

Should you have any specific dietary requirements or food preferences we will be more than happy to oblige. Simply speak to a member of the team for assistance creating your bespoke culinary experience.

Our dishes are freshly prepared in kitchens that handle gluten, seafood, nuts, eggs, and other food products. Should you have any specific allergies dietary requirements or concerns, we will be more than happy to assist.

Look out for these symbols to assist with your menu choice:

-  Contains Fish
-  Contains Shellfish
-  Contains Seafood
-  Contains Beef
-  Contains Pork
-  Contains Egg
-  Contains Nut
-  Contains Soya Bean
-  Contains Cereal
-  Contains Gluten
-  Contains Dairy



All prices are in US Dollars and subject to 10% service charge and 16% GST

SASHIMI | 3 pcs

FRESH SALMON     26
Scottish Salmon

FRESH HAMACHI     28
Japanese Yellow Tail Kingfish

HOKKAIDO SCALLOPS      30
Sweet Scallops | Tobiko

SASHIMI | 6 pcs

MIXED PLATE      38
Salmon | Hamachi | Sweet Scallops

SALAD

MIDORI GOMA AE    26
Asparagus | Fresh Seaweed | Edamame | Atari Goma









SASHIMI SALAD       34
Assorted Fish | Mesclun | Ao-Nori | Onion Dressing | Tobiko | Fried Nori

TATAKI









PAPAYA    26
Local island Papaya | House Ponzu | Den-Miso | Leeks | Hot Oil

SALMON     35
Seared Salmon | Salsa | Coriander Oil | Salmon Cracker | Ikura

CARPACCHIO

TOMATO    	26
<i>Tomato Yuzu Ponzu Tofu Mayonnaise Balsamic Soya Fermented Tomato</i>	
HAMACHI    	35
<i>Hamachi Passion Fruit Ponzu Grape Fruit Fennel Oil</i>	

TARTAR

BEETROOT   	28
<i>Poached Beetroot Gochujang Black Rice Den Miso Corn Yolk Chipotle Ponzu</i>	
TRIO FISH     	39
<i>Scallops Fresh Salmon Hamachi Avocado Yuzu Puffed Quinoa Chipotle Ponzu</i>	

MAKI SUSHI | 6 pcs

ASPARAGUS   	25
<i>Green Asparagus Cucumber Toasted Quinoa</i>	
SALMON CREAM CHEESE     	35
<i>Salmon Cream Cheese Sesame Seed</i>	
SPICY TUNA ROLL    	38
<i>Chopped Tuna Green Onion Aji Rocoto Togarashi Black Sesame Seed</i>	
HAMACHI TRUFFLE YUZU     	45
<i>Hamachi Koshu Yuzu Ikura Truffle Sesame Porcini Salt</i>	
UNAGI GUACAMOLE    	45
<i>Grilled Fresh Water Eel Guacamole Sansho Teriyaki</i>	
CLASSIC CALIFORNIA      	45
<i>Crabmeat Poached Shrimp Cucumber Avocado Puree Tobiko</i>	

MAKI SUSHI | 4 pcs

YASAI-FUTO   	28
<i>Shitake Takuwan Cucumber Lettuce</i>	

NIGIRI SUSHI | 2 pcs

ZUKE MAGURO    	20
<i>Cured Yellow Fin Tuna Mirin Sake Soya Ginger</i>	
SWEET SHITAKE GUNKAN   	22
<i>Shitake Mushroom Teriyaki Glaze Sansho Peppers</i>	
SALMON    	24
<i>Scottish Salmon</i>	
SUIKA GUNKAN   	24
<i>24hrs Watermelon Reduction Maldon Tofu Truffle Mayo Basil Oil</i>	
ABURI SALMON     	26
<i>Torched Salmon Yuzu Mayo Green Onion</i>	
UNAGI    	32
<i>Barbecued Fresh Water Eel Sansho Teriyaki</i>	
SCALLOPS GUNKAN     	32
<i>Hokkaido Sweet Scallops Tobiko</i>	
IKURA GUNKAN    	32
<i>Cure Salmon Eggs</i>	
WAGYU     	40
<i>Wagyu Uni Butter Maldon Salt</i>	

SOUP

MISO SHIRU   	15
<i>Fermented Soya Bean Wakame Green Onion</i>	

DESSERT

MACCHA CHEESECAKE    	25
<i>Maccha Miso Cream Compote</i>	
YUZU PANNA COTTA   	25
<i>Coconut Crumble Berry Jam Orange Marmalade</i>	

PARK HYATT MALDIVES™

HADAHAA



North Huvadhoo (Gaafu Alifu Atoll)

Republic of Maldives

Tel : +960 682 1234

Email : maldives.parkhadahaa@hyatt.com

Website: www.experienceparkhyattmaldives.com